



Good Afternoon! And welcome to the January National School Lunch Program Webinar. My name is Heather Blume and I am a coordinator with the Idaho Child Nutrition Program. In addition to working with the National School Lunch team to conduct Administrative Reviews, I also work on a grant with the Centers for Disease Control to enhance school wellness.



Today our objectives are to go over the recently released policy memos, then to cover a number of program reminders. We will also share some success stories and then allow time for questions.

# Professional Standards: Key Area

Nutrition—1000

- ✓ Menu Planning

Administration—3000

- ✓ Program Management—3200
- ✓ Financial Management—3300

<http://professionalstandards.nal.usda.gov/>

Please remember that you can count the time spent viewing this webinar as training for professional development. I have included the learning codes applicable to the topics I will discuss today. As a reminder, you need to track training hours in 15 minute increments. There are tracking forms available in MyIdahoCNP under the Download Forms section, or available at the link seen here.



To start, we will look over the recently released policy memos.

# Policy Memos

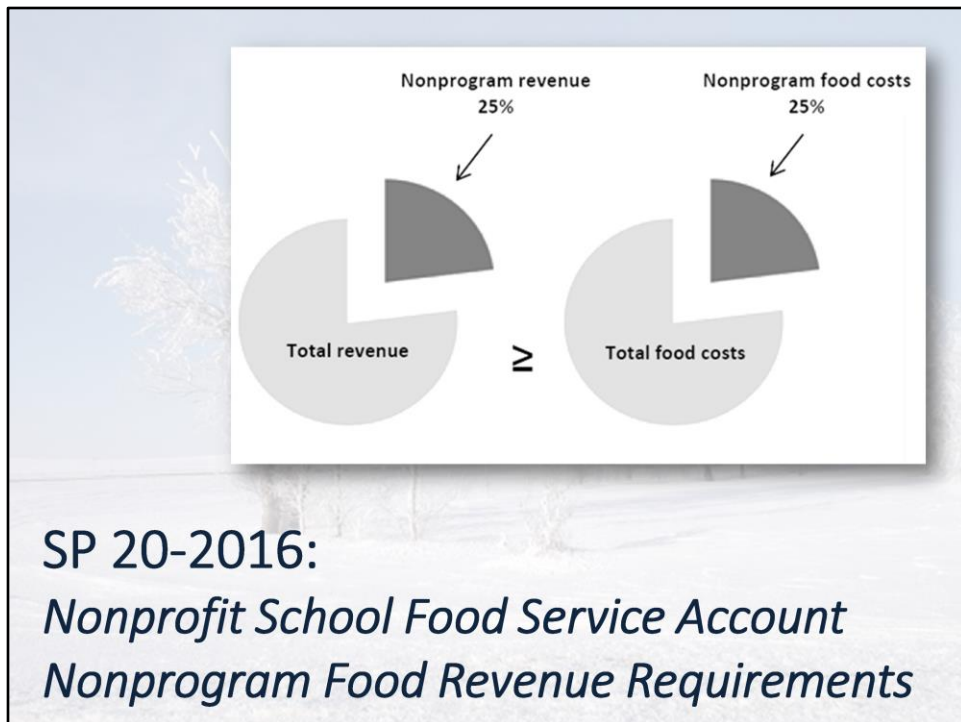
SP 20-2016:

*Nonprofit School Food Service Account Nonprogram Food Revenue Requirements*

SP 22-2016:

*Community Eligibility Provision: Planning and Implementation Guidance*

There are two policy memos that we will discuss today. Those are SP 20-2016, which addresses new flexibilities for nonprogram food revenue requirements, and SP 22-2016, which provides additional guidance on community eligibility.



Let's take a closer look at SP20-2016. It states that SFAs are required to ensure that

- All revenue from the sale of nonprogram foods accrues to the non-profit school food service account; and that
- Revenue available to support the production of reimbursable school meals does not subsidize the sale of nonprogram foods.

Nonprogram foods include any nonreimbursable foods and beverages purchased using funds from the nonprofit school food service account. Some examples of non-program foods are a la carte items, adult meals, second student meals, and catering. SFAs are required to determine if the percent of total revenue that is generated from their nonprogram food sales is equal to or greater than the percent of total food costs of nonprogram foods. For example, if the costs of nonprogram food are 25 percent of the SFA's total food costs, then the amount of revenue generated from the sale of these nonprogram foods must be at least 25 percent of the total revenue in the school food service account.

USDA has recognized that there is wide variation in the systems and mechanisms SFAs might use to maintain and monitor their school food service accounts. That being the case, it may be difficult for school food authorities to separate out the costs for nonprogram foods from the costs for program food. In order to address this challenge, USDA is providing a simplified approach for SFAs to assess compliance with this requirement going forward.

The simplified approach, while still requiring SFAs to separate their nonprogram food costs from their program food costs, allows SFAs to select a reference period to assess compliance. Rather than separating all costs for the entire year, SFAs will separate their nonprogram food costs from their program food costs for a full week.

If the SFA is able to show that the percentage of nonprogram revenue generated is at least as great as the percentage of nonprogram food costs incurred during the reference period, the SFA is in compliance with Federal requirements.

As a reminder, SFAs who already have systems in place to separate out nonprogram and program food cost and revenue data for a period longer than a week are strongly encouraged to use data from the longer period to perform the assessment. All revenue and cost data used to assess compliance must reflect the same reference period. For example, if the revenue ratio is calculated using October 2014 data, the cost ratio must be calculated with October 2014 data.




**SP 22-2016:**

*Community  
Eligibility  
Provision:  
Planning and  
Implementation  
Guidance*

**COMMUNITY ELIGIBILITY PROVISION**

Planning and Implementation Guidance

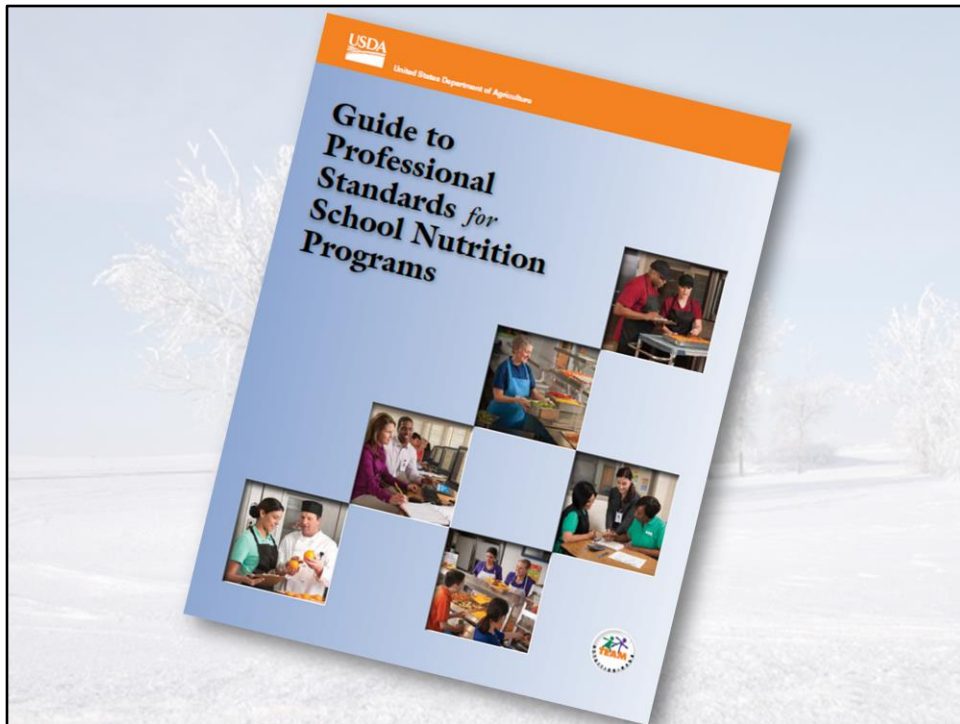


SP 22-2016 announces the release of the first edition of the Community Eligibility Provision Guidance Manual on Planning and Implementation. Schools implementing CEP have reported great success, starting with an ease in the administration burden and reaching into more efficient meal service operations and increased program participation. Of specific note, students who attend CEP schools have access to a nutritious breakfast and lunch every school day. This helps to stretch limited food budgets at home and reduce hunger among our nation's children.

The CEP manual consolidates existing CEP guidance and best practices. It includes feedback from school superintendents, principals, food service staff, and parents of children who have participated in CEP schools. If you are interested in evaluating your existing CEP program, or beginning the community eligibility provision, then I would recommend reading this manual.

As a reminder, CEP date is based on April 1<sup>st</sup> data including directly certified students, categorically eligible students and enrollment by student name. Please be sure to document this if you are applying for CEP this year, or reapplying to adjust your current identified student percentages.





Another manual that was released this past month is the Guide to Professional Standards for School Nutrition Programs. This booklet is designed to help State agencies, school food authorities, and school nutrition professionals to understand and apply the final rule on professional standards for school nutrition personnel. Please refer to this resource if you have questions about professional standards.



Since that is all we have for policy memos this month, we will now move on to program reminders

# POS Counting Review: FEB 1st

## POINT OF SERVICE COUNTING REVIEW

This is to be completed by **FEBRUARY 1st** and **last on file in your office** for review by the State Agency.  
☐ First Review      Only one review per monitor can be scheduled and completed per day.  
☐ Second Review

District No. \_\_\_\_\_ School Name \_\_\_\_\_  
 Cashier's Name \_\_\_\_\_ Date \_\_\_\_\_

School districts with two or more feeding sites are required to visit each site and complete one form for each cashier. Single site districts may complete this form, but are not required to. You must observe the process of selling tickets or collecting pre payments, identifying reimbursable meals at the Point of Service and cashing procedures including preparation of the day's bank deposit at the end of the day. Each cashier needs to be reviewed using a separate form.

Application Approval and Master Lists				
	Yes	No	N/A	Comments
1. Are applications approved correctly for this school?				
2. Does the master list accurately reflect the correct eligibility status for all students?				
3. Does the master list (hardcopy or automated list) correctly document student withdrawals, transfers, new students or changes in eligibility status?				
4. Do students on the master list approved PCS match currently approved applications on file or students who are approved as categorically eligible?				

Meal Count System				
	Yes	No	N/A	Comments
1. Is the meal count taken at the point in the food service operation where a determination can accurately be made that a reimbursable free, reduced-price or paid meal has been served to an eligible child?				
2. Does the meal count system process an accurate count of reimbursable meals (free/reduced-price/paid) served to eligible children on a daily basis?				
3. Does the meal count process ensure that only one meal (lunch and/or breakfast) per child per day is claimed for reimbursement?				
4. Is the determination of free/reduced-price and paid status adequately concealed during ticket issuance, payment collection and meal service?				
5. Are payment options and meal service made available to all students at the same location?				
6. Is there a trusted backup cashier available when the primary cashier is not available?				
7. Does the school have a backup counting system in case of mechanical failure of an automated system?				

Food Safety				
	Yes	No	N/A	Comments
1. Does the school have a food safety plan based on the Hazard Analysis and Critical Control Point (HACCP) procedures?				
2. If yes, has the food safety plan been reviewed (updated for the current school year)?				
3. If yes, is the food safety plan implemented (for example, temperature logs, SOP for hand-washing, accepting food deliveries, etc)?				

Meal Service				
	Yes	No	N/A	Comments
1. Does the school verify that the meals claimed for reimbursement meet meal pattern requirements?				
2. Are correct portion sizes served to all students consistent with the planned portion size indicated on the production record?				
3. Are employees knowledgeable of the regulations regarding reimbursable meals under offer vs. serve to correctly identify reimbursable meals if offer vs. serve is utilized at this site?				
4. If offer vs. serve is utilized at this site, does each meal contain a fruit or vegetable (at least 1/2 cup) and a minimum of two additional full serving components?				
5. Were all required food components available throughout the meal service on all serving lines?				

Meal Count Recording and Edit Checks				
	Yes	No	N/A	Comments
1. Are meals served to students claimed in the appropriate free, reduced-price or paid categories?				
2. Are changed meals reported and counted on the day that the meals are served?				
3. Does the school perform edit checks daily and monthly?				
4. Are the meal counts verified daily by eligibility category compared to the number of students approved for each category to assure that over claiming does not occur?				

If the review discloses problems with the feeding site meal counting or claiming procedures, the district shall ensure that the feeding site develops and implements a corrective action plan. The plan should be in writing and developed jointly by the child nutrition manager and PCS reviewer. It should detail the corrective action necessary to bring the feeding site into compliance and assign responsibility for implementing the plan. The district must conduct a follow up on site review within 45 days to determine that the corrective action resolved the problem.

Write your corrective action plan here if applicable.

Cashier's Signature \_\_\_\_\_ Reviewer/Monitor Signature \_\_\_\_\_  
 Date \_\_\_\_\_ Date \_\_\_\_\_

For those of you with multiple points of service, make sure you are thinking about the Point of Service Counting Reviews. School Food Authorities with only one school are not required to conduct a point of service counting review, but are strongly encouraged to complete a self-assessment to ensure integrity and accountability of the program. While point of service counting reviews are only required for lunch, it is best practice to conduct a POS counting review if you have any concerns about how breakfast meals are being counted. This is especially true for breakfast in the classroom. As a reminder, if corrective action is required, please be sure to conduct a follow-up on-site review within 45 days to be sure that the corrective action resolved the problem.

## Avoid Review Findings: Afterschool Snack

School/Site: \_\_\_\_\_

Week of: \_\_\_\_\_

**AFTER SCHOOL SNACK PRODUCTION RECORD**  
NSLP After-School Snack Program

	A	B	C	D	E	F	G	H
	Check (✓) Menu Components for each day (must ✓ at least 2 required components)	Snack Menu	No. of Planned Snacks	Serving Size	Amount needed to meet requirements (A x D)	Total Amount Prepared	# Students Served	# Adults Served
Monday	<input type="checkbox"/> M/M/A (1 oz) <input type="checkbox"/> Milk (½ pt) <input type="checkbox"/> F/V (¼ cup) <input type="checkbox"/> G/B (1 serving) <input type="checkbox"/> Other							
Tuesday	<input type="checkbox"/> M/M/A (1 oz) <input type="checkbox"/> Milk (½ pt) <input type="checkbox"/> F/V (¼ cup) <input type="checkbox"/> G/B (1 serving) <input type="checkbox"/> Other							
Wednesday	<input type="checkbox"/> M/M/A (1 oz) <input type="checkbox"/> Milk (½ pt) <input type="checkbox"/> F/V (¼ cup) <input type="checkbox"/> G/B (1 serving) <input type="checkbox"/> Other							
Thursday	<input type="checkbox"/> M/M/A (1 oz) <input type="checkbox"/> Milk (½ pt) <input type="checkbox"/> F/V (¼ cup) <input type="checkbox"/> G/B (1 serving) <input type="checkbox"/> Other							
Friday	<input type="checkbox"/> M/M/A (1 oz) <input type="checkbox"/> Milk (½ pt) <input type="checkbox"/> F/V (¼ cup) <input type="checkbox"/> G/B (1 serving) <input type="checkbox"/> Other							

After School Snack Production Record

The NSLP team continues to find the need for corrective action and technical assistance when reviewing Afterschool Snack programs. One of the most common findings are inadequate production records, which must include the snack item, the serving size in cups or ounces, the amount served, and the items leftover. Please remember that a serving of fruit and vegetable must be ¾ of a cup and that there is no offer versus serve allowance in Afterschool Snack. This means that two different food components must be served in order to be counted as a reimbursable meal and meals may not be comprised of two liquids, such as a juice and a milk. Production records must be completed and kept on file for three years plus the current. A sample production record can be seen on this slide.

In addition to adequate production records, School Food Authorities must review the afterschool snack program within 4 weeks of its initiation and then again before the end of the program, or June 30<sup>th</sup> if you are an RCCI. These reviews must assess each site's compliance with counting and claiming procedures, and the snack meal pattern. Please make sure that the Afterschool Program Coordinator is counting complete meals as students take them, and not using a roster count of students in attendance.

The Afterschool Snack Program (ASSP) may be started at any point in the year, with approval from the State agency. More information can be found at the Idaho School Nutrition Reference Guide and in MyIdahoCNP.

# Procurement Training-ICN



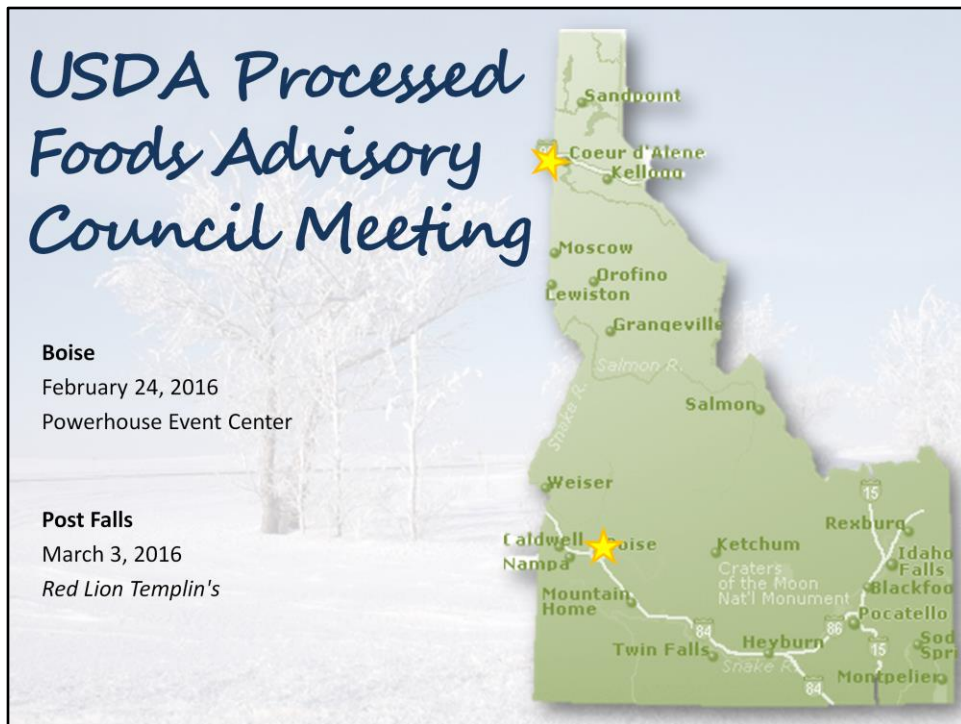
**Idaho Falls**  
January 27-28, 2016  
*Hampton Inn- Idaho Falls, Lindsey Blvd*

**Nampa**  
March 9-10, 2016  
*Nampa Civic Center*

**Coeur d'Alene**  
April 28-29, 2016  
*Best Western Inn – Coeur d'Alene*

<http://www.databasesdoneright.com/nutrition/>

The first procurement training will take place next week in Idaho Falls. These trainings are in-person trainings on procurement topics that will be held across the state in early 2016. The course is called “Procurement in the 21<sup>st</sup> Century” and is a 2-day, 16-hour course for School Nutrition Program Directors and personnel involved in purchasing and procurement for School Nutrition Programs. The course covers general concepts about procuring goods, products and/or services. Topics covered include: Procurement Principles, Competitive Purchasing, Solicitation of Goods, Products, and Services, Contracts and Cooperative Purchasing Groups. This course is limited to 40 participants, so register online and send in your \$60 payment to reserve a spot. Dates and locations can be seen here and the link to register is included in blue at the bottom of the slide. Please note that each class requires a minimum of 20 participants. If less than 20 participants register, then the class will be canceled.



Another in person meeting that will be taking place at the end of next month is the USDA Processed Foods Advisory Council Meeting. This meeting has been scheduled in the Child Nutrition Programs Training Resource Center and will be held in Boise and in Post Falls Idaho.





It's never too early to "Start Thinking Summer"! If you participated in the Summer Food Service Program last summer, then check your inbox for a "welcome back" email from Angela that was sent today. The January SFSP newsletter is available under the SFSP Download Forms section of MyIdahoCNP.

If your district did not participate last year, but is considering it in 2016, please contact Angela to discuss what needs to be done to start the program.





While most of you have probably seen the new State Department of Education Website at this point I wanted to walk through the different webpages to make everyone knew how to navigate the new layout.

To begin with, there are multiple ways that you can get to the child nutrition program website from the main State Department of Education Webpage. Probably the easiest is to click on the red Child Nutrition quick link on the home page as seen here.

Once you have accessed the Main page for the Child Nutrition Programs, there are quite a few organizational changes. If you are trying to access MyIdahoCNP, then the button to access that portal is right there on the main page. You will use similar navigation to access the Training Resource Center.

If you are trying to find information related to a specific program, then you can either look in the toolbar on the right hand side of the screen, or click on the colored tile at the bottom of the webpage. School Meal Programs is where you will go for information related to National School Lunch and Breakfast and all other school related meal programs. Healthy Nutrition Environment is where Team Nutrition and Wellness resources are now located.

Each Program has additional webpages for the different subcategories within it. For instance, if we click on School Meal Programs, you can see that the Idaho School

Nutrition Reference Guide is located here, as well as a page for National School Lunch and Smart Snacks. If we click on National School Lunch Program, then you will see a page that looks like this. All the webpages are going to be organized in the same fashion, so make sure that you are looking for the highlights and downloadable resources. These are organized in tabs labeled “Files”, “FAQs”, “Training” (this is where the NSLP monthly webinar links are now located), and “Links”.

Additional resources are available in the Idaho School Nutrition Reference Guide, as seen here. I highly recommend clicking through the website to become familiar with it, and remember, if you can’t find something feel free to call us at the State agency.

# New TN Coordinator



Our last reminder for the month is the announcement that we have a new Team Nutrition Coordinator here at the State agency. Many of you are already familiar with the fabulous work that Chef Brenda Thompson-Wattles has done with schools across Idaho and I am happy to say that she will be continuing that wonderful work as a part of our State agency team. Welcome Brenda!



I would be remiss if we had a January webinar and did not include New Years resolutions. We are half way through the school year, so it is an excellent time to take a step back and evaluate your programs. What's working? What could use improvement? Here are a couple ideas of ways to improve school meal programs.

Visit us: [food.school.boiseschools.org](http://food.school.boiseschools.org)



# Junior High Menu


	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b> * Assorted Cereals, Oatmeal, Fruit, 100% Juice and Milk Offered Daily!	*Ultimate Breakfast Sandwich	*French Toast Sticks	*Sausage & Cheese Biscuit	*Idaho Burrito	*French Toast Sticks
<b>Lunch Week 1</b> Aug 25-28 Sept 14-18 Oct 5-9, 26-29 Nov 16-20 Dec 14-17 Jan 19-22	*Made to Order Deli Sandwiches *Country Chicken Dinner *BSD Bowl *Slice O' Pizza *Chicken Nugget Combo *Fiesta Burrito	*Made to Order Deli Sandwiches *Sweetfire Teriyaki Bowl <b>*Sam's Fried Rice (14-15 Student Recipe Winner!)</b> *Ham & Cheese Pull-a-Part *All American Burger *Corn Dog Bites	*Made to Order Deli Sandwiches *Parmesan Pasta Combo *Spaghetti & Meatball Combo *Slice O' Pizza *Three Cheese & Turkey Ham Pocket *Sea Treasures	*Made to Order Deli Sandwiches *Ultimate Nachos *Chick-a-Dilla *Pepperoni Pull-a-Part *Crispy Chicken Sandwich *PB & J Sandwich	*Made to Order Deli Sandwiches *Country Chicken Dinner *BSD Bowl *Slice O' Pizza *All American Burger *Sriracha Fishwich
<b>Lunch Week 2</b> Aug 31-Sept 4 Sept 21-25 Oct 12-16 Nov 2-6, Nov 30-Dec 4 Jan 4-8, 25-29	*Made to Order Deli Sandwiches *Country Chicken Dinner *BSD Bowl *Slice O' Pizza *Chicken Nugget Combo *Rib-O-Que Sandwich	*Made to Order Deli Sandwiches *Sweetfire Teriyaki Bowl <b>*Sam's Fried Rice Combo</b> *Pepperoni Pull-a-Part *Beef Sliders *Corn Dog Bites	*Made to Order Deli Sandwiches *Parmesan Pasta Combo *Spaghetti & Meatball Combo *Slice O' Pizza *Chicken Strip Combo *Fiesta Burrito	*Made to Order Deli Sandwiches *Ultimate Nachos *Chick-a-Dilla *Pepperoni French Bread *All American Burger *PB & J Sandwich	*Made to Order Deli Sandwiches *Crispy Chicken Caesar Wrap *Caesar Salad Combo *Slice O' Pizza *Spicy Chicken Sandwich *Finger Steak Combo
<b>Lunch Week 3</b> Sept 8-11, 28-30 Oct 19-23 Nov 9-13 Dec 7-11 Jan 11-14	*Made to Order Deli Sandwiches *Country Chicken Dinner *BSD Bowl *Slice O' Pizza *Chicken Strip Combo *PB & J Sandwich	*Made to Order Deli Sandwiches *Sweetfire Teriyaki Bowl <b>*Sam's Fried Rice Combo</b> *Cheesy Flatbread *All American Burger *Western Dilla	*Made to Order Deli Sandwiches *Parmesan Pasta Combo *Spaghetti & Meatball Combo *Slice O' Pizza *Crispy Chicken Sandwich *Burrito Grande	*Made to Order Deli Sandwiches *Ultimate Nachos *Chick-a-Dilla *Pepperoni Pull-a-Part *Corn Dog Bites *Cheesy Mac	*Made to Order Deli Sandwiches *Crispy Chicken Caesar Wrap *Caesar Salad Combo *Slice O' Pizza *All American Burger *Sea Treasures



# Cycle Menus

One place to start imagining resolutions is the menu. While it may be hard to start a cycle menu from scratch, there are many resources out there that provide cycle menus that meet the meal pattern and provide great food to students. The benefits of a cycle menu are the ability to better control costs when ordering, less time spent menu planning, and the ability to freeze and reserve leftovers that may have previously gone in the garbage.

Cycle menus also give you the added benefit of being able to consistently measure over time which meals your students like and which they don't. If there are days where your participation is low, you may be able to replace that meal with something more appealing to students to help get your numbers up. Having a closer eye on participation also allows you to forecast a little more precisely and keep waste down by not over-preparing food items.



National  
School  
Breakfast  
Week

**Fast Facts**

There's a wealth of information available online about the importance of healthy school breakfasts for your students. To get you started, here are some quick facts for you to use in your promotion. Each source links directly to the study referenced.

**FACT:** Students who eat breakfast have better attention and memory. Research indicates the quality of foods children eat impacts cognition—with poor nutrition linked with absenteeism, hunger symptoms and psychosocial problems.

Source: The Wellness Impact Report, 2013 (Compiled by the National Dairy Council, GENYOUth, the American School Health Association, and the American College of Sports Medicine).

**FACT:** Students who eat school breakfast attend, on average, 1.5 more days of school per year and score 17.5% higher on standardized math tests.


Source: Ending Childhood Hunger: A Social Analysis, 2013 (Compiled by Share Our Strength and Deloitte)

**FACT:** The School Breakfast Program significantly improves the cognitive abilities and learning capacities of children. Low-income children who receive school breakfast do better on a variety of indicators than low-income peers who go without breakfast. Significantly, the better outcomes associated with school breakfast include educational preparedness (attendance, energy, alertness, memory) and educational outcome measurements (math scores, grades, reading ability).

Source: Impact of School Breakfast on Children's Health & Learning, 2008 (Compiled by The Sodexo Foundation)

**FACT:** Students who participate in school breakfast show improved attendance, behavior, standardized achievement test scores, and decreased tardiness. Providing students with breakfast in the classroom setting is associated with lower tardy rates and fewer disciplinary office referrals.

Source: Breakfast for Learning, 2014 (Compiled by the Food Research and Action Council)



Another resolution is to participate in National School Breakfast week in March. The theme this year is “Wake Up! to School Breakfast” and it emphasizes the message that a healthy school breakfast brings a sunny start to the day for students. The annual National School Breakfast week was launched in 1989 to raise awareness about the availability of the School Breakfast Program. Since then it has been held every year to help increase participation in the breakfast program and get positive attention from parents, the community, and the media. This year National School Breakfast Week is scheduled for March 7-11, but you can celebrate whenever is most convenient for you and your staff.

As with National School Lunch Week, the School Nutrition Association has a toolkit to help get you started if you want more ideas to encourage students to eat more breakfast.





Another place to form a resolution is school wellness. Think about getting involved with your district's wellness committee- you are going to be asked about your wellness policy during the Administrative Review, and one way to make sure your district has a good policy is to be a resource when it is written and revised.

Additionally, if you know there are noncompliant fundraisers happening in your school take the time to ask why. If it is a lack of knowledge or resources, let people know that there are vending companies willing to work with the district to provide compliant snacks. Let fundraising groups know about the Smart Snack's calculator and the allowance for 10 exempted fundraisers.





When you have that conversation about food fundraising, feel free to suggest fun, nonfood fundraising ideas. We have heard of districts in Idaho having success with afterschool Dodgeball tournaments to raise money for the student council, student created recipe books and calendars, and silent auctions for parents. Additional ideas include a color run, a track and field day, or students selling professional/technical services such as a computer tune-up or coupons for yard work. School stores might try experimenting with nonfood knick-knacks, such as balls, play dough, puzzle pens or tech accessories such as head phones and phone chargers. Keep in mind all nonfood fundraising is automatically Smart Snack compliant.



If you have a great idea that you would like to implement to improve wellness in your district and you just don't have the funds to accomplish it, then consider applying for a school wellness sub-grant. We continue to have funding available for wellness projects. Each school is eligible for awards up to \$1,000 and districts who have received the award are doing a great job improving their schools wellness environment. If you don't have time to apply, then ask if there is a teacher or student group in your school who would like to send in an application.



You may have seen the survey that went out asking about behavioral economics. Based on the results, many of you were unfamiliar with the concept. Luckily, there is an entire organization devoted to the topic. The BEN Center with Cornell University focuses on Behavioral Economics in Child Nutrition Programs. Formed in 2010, the BEN Center continued focusing on the Smarter Lunchrooms Movement that had begun in 2009, by looking at ways to improve the health of children through “evidence-based lunchroom focused principles that promote healthful eating.”

Behavioral Economics is a field of study that looks at behaviors from a psychology, sociology or other social sciences standpoint to create successful solutions that can be used to help various groups of people. In the case of Smarter Lunchrooms, behavioral economics are used to help students, food service staff, and even the government to increase consumption of fruits and vegetables and decrease food waste. The methods used are low-cost/no cost lunchroom changes that have been shown to subtly lead the student in the direction of more healthy choices.

The BEN Center’s Smarter Lunchrooms Movement has a set of Best Practices that have proven to be useful in building an environment that “nudges kids toward healthful choices.” These “nudges” focus on the key components that make up a school meal. Specifically, they focus on fruits, vegetables, milk, targeted entrée reimbursable meals, and school/community involvement.

Perhaps now that you know what it is, you might resolve to start using behavioral economics principals to increase participation and consumption of fruits and vegetables in your school!



We will now move on to success stories



The first success story I would like to share today is the silver HUSSC Award that Homedale Middle School recently received. Vicky Eby put a lot of work into filling out the application and we at the State agency would like to congratulate her on the accomplishment!





Our second success story is also a Silver HUSSC Award, this one being awarded to Lincoln Elementary in Caldwell. The principal, Tricia Stone and Food Service Director Vicky Blankenship worked hard to make sure that Lincoln met the standards, so congratulations to Lincoln Elementary as well!





A third success story are the fantastic homemade baked goods that Wilder School can now make with their new Duke oven. Wilder applied for and received an equipment grant from the State agency to purchase a new oven and they are putting it to good use.

# Plummer-Worley School District



Lastly, congratulations to Plummer-Worley for getting a step challenge up and running, complete with character game pieces and a progress board. All teachers who participate are given a character to represent their progress and then placed on the board based on the number of steps they accumulate over the week. This board is posted in the elementary school cafeteria where it can model and encourage physical activity to the students. Staff members with the most steps at the end of the 6 week challenge will be awarded a certificate, classroom sports equipment, and recognized at the February Pride assembly.



That concludes the content portion of our webinar, please type any questions you may have in the box and I will answer them now.

# Thank you for attending

Please contact Child Nutrition Programs at **208-332-6820** if you have any questions regarding the information in this webinar.

***Disclaimer:*** Accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

Thank you for attending today's webinar. Please contact Child Nutrition Programs at 208-332-6820 if any additional questions arise regarding the information in this webinar.

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Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](http://www.ascr.usda.gov/complaint_filing_cust.html), (AD-3027) found online at: [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

Please note the updated civil rights statement, listed here. If you haven't already, you must update your non-discrimination statement to match this. This concludes today's webinar, Thank you all and have a good day.